Department of Education

Division of Cebu Province

Lahug, Cebu City

**CURRICULUM MAP**

**(Budget Competency Calendar Matrix)**

**Grade Level \_\_\_\_\_\_\_9\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Subject Area \_\_\_\_\_\_\_TLE\_\_COOKERY\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Quarter \_\_\_\_\_\_\_\_\_\_1ST\_\_\_\_\_\_\_\_\_\_\_\_\_**

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| **Content/Topic** | **Content Standard** | **Performance Standards** | **Competencies** | **No. of Days/Week No./ Date** | **Remarks** |
| **Personal Entrepreneurial Competencies**  1. Dimensions of Personal Entrepreneurial Competencies  1.1 three clusters of PECS (Achievement, Planning and Power clusters)  1.2characteristics  2. Assessment of PECS | The learners demonstrate an understanding the dimensions and characteristics of PECS | The learners recommend specific strategies to improve “weak” areas and sustain “strong” areas in their PECS | **LO1. Assess Personal Entrepreneurial Competencies**  1.1explain dimensions/clusters of PECS and the different characteristics traits per cluster  1.2evaluate one’s PECS | **3 days/Week 1/June 5-7,2017** |  |
| **Business Environment and Market**  1.Factors in the business environment  2. Identifying business opportunities | The learners demonstrate an understanding the different factors that influence the business environment | The learners analyze how factor influence the business environment.  The learners relate experience in generating business ideas or identifying business opportunities. | **LO2 Understand the business environment and business ideas**  2.1 explain how different factors influence the business environment  2.2 explain procedures for generating business ideas or identifying business opportunities  2.3 generate business ideas and identify business opportunities | **4 days/Week 1-2/June 8-13,2017** |  |
| **Clean and maintain kitchen tools, equipment and premises**  1.Kitchen tools and equipment to be cleaned, sanitized and stored  1.1 cutting tools and equipment  1.2 measuring tools and equipment  1.3 mixing tools and equipment  1.4 top-of -the- range equipment  1.5 baking tools and equipment   1. Types of chemicals used in cleaning and sanitizing kitchen tools and equipment 2. Methods of cleaning and sanitizing kicthen tools and equipment 3. Proper dishwashing techniques 4. Techniques in storing cleaned kitchen tools and equipment | The learners demonstrate an understanding the knowledge , skills, and attitudes required in maintaining kitchen tools, equipment and work premises. | The learners independently maintain clean kitchen tools, equipment and premises. | **LO 1. Clean , sanitize and store kitchen tools and equipment**  1.1 recognize kitchen tools and equipment to be cleaned and sanitized  1.2 identify the chemicals to be utilized in cleaning and sanitizing kitchen tools and equipment  1.3 prepare cleaning agents in accordance with manufacturer’s instructions  1.4 clean and sanitize kitchen tools in accordance with prescribed standards  1.5 store cleaned kitchen tools and equipment safely in the designated space | **4 days/Week 2/June 14-19,2017**  **3 days/Week2-3/June 20-22,2017** |  |
| Surfaces to be cleaned  6.1 walls  6.2 floors  6.3 shelves  6.4 benches and work surfaces  6.5 cooking equipment and appliances  6.6 cold storage equipment  6.7 storerooms and cupboards  Types and uses of cleaning agents  7.1 specifications  7,2 usage instructions  7.3 methods of mixing  7.4 precautionary measures  Sanitation procedures  Cleaning schedules |  |  | **LO 2. Clean and sanitize kitchen premises**  2.1 recognize kitchen premises to be cleaned and sanitized  2,2 classify and describe the uses of cleaning agents  2.3 clean the kitchen area hygienically in accordance with food safety and occupational health regulations  2.4 clean surfaces without damaging property and adversely affecting health  2.5 use cleaning agents in sanitizing kitchen premises safely  2. 6 follow cleaning schedule based on enterprise  2.7 follow safety and first aid procedures | **4 days/Week 3-4/June 23-28,2017**  **4 days/Week 4/June 29-July 3, 2017** |  |
| Prepare Appetizers  Identification ot tools and equipment needed  Tools, equipment and utensils needed in preparing appetizers  Cleaning, sanitizing and preparing tools and utensils to be used  Classification of Appetizers  Variety of ingredients in preparing appetizers  Nutritional value of appetizer | The learners demonstrate an understanding the knowledge , skills, and attitudes required in preparing appetizers | The learners independently prepares appetizers | **LO 1 Perform Mise en place**  1.1 identify tools and equipment needed in the preparation of appetizers  1.2 clean, sanitize and prepare tools, utensils and equipment based on the required tasks  1.3 classify appetizers according to ingredients  1.4 identify ingredients according to the given recipe | **6 days/Week 1/ July 4-11, 2017** |  |
| Varities of hot and cold appetizers  Methods of preparing appetizers  Suggested projects  9.1 Canapes  9.2 Hors d’ oeuvres  9.3 Fruit appetizers  9.4 Vegetable appetizers  9.5 etc.  10. Occupational Health and Safety ( OHS ) |  |  | **LO 2 Prepare a range of appetizers**  2.1 differentiate between hot and cold appetizers  2,2 prepare a variety of appetizers  2,3 evaluate the finished product  2.4 rate the finished product using rubric  2.5 follow workplace safety procedures | **4 days/Week 2/July 12-17,2017**  **5 days/Week 3/July 18-24,2017** |  |
| 11.Fundamentals of Plating  12. Accompaniments of appetizers  13. Occupational Health and Safety (OHS) |  |  | **LO 3 Present a range of appetizers**  3.1 identify the fundamental of plating  3.2 identify the accompaniments of appetizers  3.3 present appetizers attractively  3.4 observe sanitary practices in presenting appetizers | **5 days/Week 4/July 25-31,2017** |  |
| 14.Principles and techniques in storing appetizers  15. Safety and hygienic practices |  |  | **LO 4 Store appetizers**  4.1 utilize quality trimmings  4.2 keep appetizers in appropriate conditions to maintain their freshness, quality and taste | **2 days/Week 1/August 1-2, 2017** |  |
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